

Beet Salad (Vinegret)

serves 4-6

Ingredients:

3-4 potatoes

3 beets

3 carrots

1 yellow onion, diced

2 tablespoons olive oil

1/2 cup canned peas

pickles to taste

1 tablespoon vinegar

salt to taste

parsley leaves or chopped dill for garnish (or both)



Procedure:

1. Boil the potatoes, beets and carrots separately until soft (about 20-25 min.)
2. Peel and cut up the veggies. Add the onion and the pickles. Mix.
3. Add the salt, oil and vinegar. Mix well. Garnish.

Nina Marina, Russia

Note from Nina: To peel the beets more easily, rinse them in cold water after boiling.